





BAKON designs and manufactures standardized and customized depositing, spraying and cutting machines as well as production lines for efficient and high-volume processing of pastry products. BAKON stands for advanced technology and reliability.

Key features and benefits:

- Equal heating of the glaze without loss of quality
- Constant temperature of the glaze in heater and heated hose
- Sprays every type of glaze
- Direct use of the glaze from the bag-in-box.
- Integrated heater and compressor

- Fully heated hose from machine till spray gun
- Short heating time
- Easy to operate and clean
- Completely made of stainless steel and other non-rusting materials
- Maintenance free







Technical information

Temperature
Spray pressure
Heating power
Dimensions $\{h \times w \times l\}$ Weight

Jelly Easy TT Table Top

fixed up to 90°C fixed 3.2 bar 1.5 kW 390 x 450 x 430 mm 30 kg Jelly Easy I

Movable with 1 spray gun

fixed up to 90°C fixed 3.2 bar 1.5 kW 1090 x 570 x 430 mm 50 kg Jelly Easy II

Movable with 2 spray guns

fixed up to 90°C fixed 3.2 bar 1.5 kW 1090 x 570 x 430 mm 55 kg





Scan the QR code to watch the JELLY EASY pictures!











Through energy-saving measures, such as dimensioning of electrical power and – where possible – use of recyclable materials, BAKON commits to dealing responsibly with the environment.



BAKON FOOD EQUIPMENT

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